

MRS. J. BORDEN HARRIMAN AND MRS. S. A. VIBBERT AT A MASS MEETING IN UNION SQUARE.



Building, earlier in the morning, Mrs. J. Borden Harriman was unanimously elected president of the organization, Miss R. Brickell Holmes secretary and treasurer and Mrs. Caroline B. Alexander vice-president.

It was decided to have vice-presidents in every state, who will direct the presidents of the county committees. It was also determined that the vice-presidents would be appointed by the president and the vice-president of the state committee. Meetings of the organization committee will be held at the headquarters on Tuesday mornings of each week.

RECOVERS \$50,000 IN GEMS

San Francisco, Aug. 20.—Jewels which she said were valued at \$50,000 were left by Mrs. E. V. Aasey beneath her pillow in her stateroom on the coast liner Harvard, which has just arrived here from Los Angeles. Three hours after Mrs. Aasey missed the treasure she returned to the Harvard's dock. The chief steward returned to the owner the bag of jewels, which had been turned over to him by the room steward, whom Mrs. Aasey rewarded with \$100. Mrs. Aasey declined to identify herself further than to say she was from the East on a pleasure trip.

REJECTS LIMITED DIVORCE

Catholic Federation Holds Firm to Church's Attitude. Louisville, Aug. 20.—Limited divorce was frowned upon today by the American Federation of Catholic Societies when the convention adopted a resolution setting forth that the delegates "unflinchingly hold to the uncompromising attitude of the Catholic Church in opposition to divorce on whatever grounds." The resolution was in response to a recommendation introduced by the law committee, in which it was proposed that the federation favor a divorce from bed and board, remarriage of neither party to be permitted, though division of property followed. The anti-divorce declaration was presented by the resolutions committee, the report of which was adopted. Other resolutions pledge the federation to work for amelioration of the conditions of the laboring man, to fight the "white slave" traffic, to insist that all schools are entitled to equal support from the state and to protest against the introduction of Bible reading in the public schools. Formation in the course of the year of a national federation of Catholic women was practically assured today. Through a committee appointed last year to look into the proposal reported that the women's organizations opposed separation, the committee expressed willingness to abide by the will of the federation. Committees will be named to-morrow to get the movement into shape for probable organization next summer, probably in Milwaukee.

BOY CANOEISTS RESCUED

Two in Hudson Three Hours When Ferryboat Goes to Aid. Nyack, N. Y., Aug. 20.—Two boy canoeists, Edward Smithson and George Baird, of Perth Amboy, N. J., were saved from drowning in the Hudson River this morning by the crew of the ferryboat Rockaway. The youths had been canoeing and the heavy sea caused their craft to capsize. They had been in the water for three hours and were exhausted when a lifeboat was lowered from the ferryboat and John Reinfeld, a deckhand, pulled them aboard and rowed them to the "Tarrytown" wharf, a distance of two miles. The boys club, a distance of a schooner for help, but their cries were ignored.

GIRL MURDERED IN BED

Daughter of an Oregon Minister Found with Her Throat Cut. Eugene, Ore., Aug. 20.—Miss Mildred Greene, twelve years old, daughter of the Rev. H. A. Greene, minister of the Baptist church here, was found dead in bed this morning with her throat cut. The child occupied a room directly above that of her father, who said he heard no disturbance during the night. The coroner's inquest failed to bring out a motive for the crime.

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ASK FARMERS' WIVES TO STAND BY TAFT

First Plan of State Chairman of Woman's Department of Republican Committee.

PARTY HAS MADE PROGRESS

Mrs. John Francis Yawger Says Members Have Always Kept Their Word—Glad Radicals Are Out.

A direct appeal to the farmer's wife is the first plan formulated by the New York State committee of the woman's department of the Republican National Committee, which yesterday opened its headquarters in the same office with the woman's national committee.

Mrs. John Francis Yawger, who is state chairman, spent all day planning her campaign and has already got in touch with the men's state committee and the county chairmen of New York's sixty-one counties and obtained from them lists of women who can take charge of the work in the various counties.

"There are 18,000 farmers' wives in this state who belong to a circle of reading clubs, and we shall be able to reach them directly," said Mrs. Yawger.

"We will prove to them that the high cost of living question fits in with their household economies and that it is up to them to endorse a party that will investigate the present trouble, which I believe is due to the overproduction of gold and uneconomic distribution. That party is the Republican party."

"The tariff has nothing to do with the disproportion between wages and the price of commodities. I apply to it that old slogan used against Bryan—'It is a means nothing to eat.' That's what lowering the tariff means, with its consequent disruption of business and lowering of wages—nothing to eat."

"In for the Republican party because it stands for principles and not personalities, and I'm for Taft because I think more has been done toward real progress in the Sixty-first Congress than has been done before in any other Congress. Take, for example, the express company regulation laws and the creation of a postal savings bank."

"The opposition to Taft is due to ignorance for the most part. People haven't kept their eyes open, and mighty few of them can tell you of the important bills he has signed, and, quite as important, those pernicious ones he has vetoed."

"As for Taft's not having declared himself for woman suffrage—that's not up to him. It's a matter of state politics. We women have got to use our influence to have representatives elected who will vote for our bills in the State Legislature. And Republican men always keep their word. When the suffrage bill came up at Albany at least one Democratic representative who was pledged to vote for it confessed that he was sitting out in the park, because he didn't feel well, when the bill was before the House."

"Do we women know how to go to work? Well, there is a man who lives in my neighborhood who is a radical object to the name 'Progressive' for the T. R. party—who asked me the same question. I said to him: 'I have seen you often in the stationer's shop around the corner, buying tobacco and papers. What have you done to convert that man to your views?' He hadn't done a thing. He didn't even know whether the man had a vote or not. But I had been in there a week ago, found out that he had, but had never used it, and got him to enroll in the Republican party."

Mrs. Yawger is going to speak next Monday night to the Young Men's Taft League, in the 11th Assembly District, where her husband is running for State Senator.

"At the close of the interview she said: 'The Republican party was founded on a moral issue and we believe in evolution and not revolution. We are sorry for the disruption in the party, but glad, too, to have our skirts freed from the revolutionists.'"

THIEVES AT BAR HARBOR

Mrs. Jesup's House Entered—M'Lean Guard Shoots. Bar Harbor, Me., Aug. 20.—Two men were seen prowling around the summer home of Edward B. M'Lean, of Washington, father of the so-called \$100,000 baby, about midnight, and were fired at by Harry Moreley, one of the night watchmen, when they refused to stop after being hailed by him. They disappeared, apparently unharmed. They had no opportunity to gain admission to the house. The incident has added to the excitement caused by a series of burglaries in the summer colony the last two weeks.

Burglars last night visited the home of Mrs. Morris K. Jesup, of New York. It is thought that not much of value was taken at Mrs. Jesup's, as the rooms were disturbed as if the thief had been alarmed.

MISS JANE ADDAMS EXPLAINS

As Delegate to Progressive Convention She Acted as Individual. In response to letters and telegrams of inquiry concerning the attitude of woman suffrage organizations toward the Progressive party Miss Jane Addams tells in the current number of "The Woman's Journal" why she seconded Roosevelt's nomination.

"I quite agree," she says, "with the wisdom of the non-partisan position held by the National American Woman Suffrage Association, a position it has consistently maintained during many years. While I hold to this position with the other members of the board, in becoming a delegate to the Chicago convention of the Progressive party I merely claimed my right to act as an individual, as the members of the national board have always done in respect to other political parties."

"It is possibly an advantage that in a great association composed of the many women of the nation who desire enfranchisement different points of view should be represented, quite as the association makes an effort to have representation on its board of various geographical sections of the country. The non-partisan woman suffrage association may be helped because women participated in a great national convention and voted the adoption of a platform which represented their sincere convictions."

In conclusion Miss Addams quotes from her speech at the convention, that a programme of human welfare necessitates the participation of women in political life.

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Story of an Avocation Which Became a Vocation

How Mrs. Whelan Forsook Her Art to Design Theatre Costumes.

Some years ago David Belasco was searching the city for some one who could design the costumes for his production of "The Rose of the Rancho." Mr. Belasco, needless to state, is notably particular about accuracy of detail and no ordinary costume designer would do. He must have some one who was not only an artist, but who was possessed of an intimate knowledge of California and of Spanish. A friend of Mr. Belasco, who is the art editor of one of the city's big publishing houses, suggested to him that Mrs. Albertine Randall Whelan was just the person for whom he was searching.

Mrs. Whelan had an interview with Mr. Belasco, submitted a few sketches, and, presto! almost before she knew it she had embarked upon an avocation that now shows serious signs of becoming a vocation.

"My real vocation, of course," said Mrs. Whelan, when interviewed at her attractive apartment on Claremont avenue, "is illustrating and designing book plates and stained glass windows. Although I had always lived in California and received my training there from Virgil Williams, the good friend of Stevenson, I have always worked for the East, and therefore did not feel altogether a stranger when I came to New York after the San Francisco earthquake."

"The work I am doing for Mr. Belasco is wonderfully absorbing, but not at all easy. When I did my first work for him, 'The Rose of the Rancho' costumes, I had to correspond with the librarians of the Congressional Library at Washington, the West Point Library and the state libraries in Los Angeles and Mexico, not to mention all the city libraries of New York. There were so many things to learn about light effects on the stage and other effects, and it is not always easy to get along well with all the people you have to deal with."

"For example, a few years ago we were putting on a play of the period of 1885, and the leading lady flatly refused to wear hoop skirts or a dress that buttoned up the front or a hair net! Naturally, since the temperaments of leading ladies are always respected and they cannot be forced to wear things they don't want, I was at my wit's end to produce a period costume for her. I was able to secure one 'real' thing by getting some straw from a feed store and plating it and making a bonnet with my own hands, just as the Southerners of that period must have had to do."

Besides working with librarians and in Mr. Belasco's studio, Mrs. Whelan has often to travel about the country to get "local color" for costumes. When "The Grand Army Man" was being produced she went to Indiana, choosing Marlan, where there is a soldiers' home, for her centre. Here she got much first hand information and made many sketches.

"While I had never planned to do this kind of work," said Mrs. Whelan, "yet many things I had been doing seemed to lead to it logically. For many years I was interested in the Santa Barbara flower festivals and planned flowers of different kinds. One year we had a Spanish market wagon covered with tons of the purple wild onion flowers and occupied by half a dozen 'Spaniards' of both sexes. Then, too, I had planned many special children's parties, like a geography party, where I painted a false table top to represent the northern hemisphere and we had almost all nations represented by the different kinds of food so easy to obtain in San Francisco."

Although Mrs. Whelan finds her avocation very interesting, she does not view its absorption of her time altogether without disfavor. But then, as she says, it pays well. And with the cost of living soaring every day, people are not buying so many bookplates as they used to, while theatres seem to be running along just the same.

Postal Card Departments

All communications (and they are welcome) should be made by postal, as far as it is possible. them in big spoonfuls upon a greased baking sheet.

Recipes Tested and Found Good

CRUMB COFFEE CAKE.—The following recipe given recently for crumb coffee cake asked for by Mrs. P. F. M., of Port Chester: Put two pints of bread flour into the oven and let it become warm to the touch. Meanwhile cream one-third of a cupful of butter with two big tablespoonfuls of sugar. Place half a yeast cake in a quarter of a cupful of lukewarm water and let it stand until it has risen to twice its volume. While it is melting beat two whipped eggs with the creamed butter and sugar. Let a cupful of milk become blood warm on the stove, and when the flour is warm enough and properly sifted stir the milk into it, adding the mixture of butter, sugar and eggs. Last of all, stir in the yeast water and a tiny pinch of salt. Beat the batter until it blisters and let it rise over night. In the morning turn the dough out upon a greased board and roll it to about half an inch in thickness. Let it rise in the pan until very light. Then, instead of covering with piece of apple, rub the top with beaten egg and sprinkle very liberally with a paste made from equal parts of flour or powdered bread crumbs and powdered sugar; with about an eighth of a teaspoonful of cinnamon and two teaspoonfuls of butter for every spoonful of sugar.

Use a chopping motion when adding the butter, giving the mixture a lumpy appearance. Sometimes the proportions vary. One German cook uses three tablespoonfuls each of butter and flour to a third of a cupful of sugar and adds a teaspoonful of cinnamon. For a change a little nutmeg may be mixed with the cinnamon. After the cake is taken from the oven give it a light sprinkling of powdered sugar.

ECONOMICAL CUSTARD PUDDING.—Most custard puddings require a number of eggs to make them "stand." The following is very economical in that a little flour is used instead of some of the eggs. Yet the pudding does not taste floury. For guest days or when an especially delicate pudding is desired use custards containing eggs only. For times when economy must be practiced try the following: Have ready four cupfuls of milk, three cupfuls of flour (rather scant), three egg yolks, half a cupful of granulated sugar, a tablespoonful of butter, a teaspoonful of vanilla and half a teaspoonful of salt. Set aside one cupful of the milk and put the rest on the stove to boil. Mix the flour, after sifting, with the cold milk, and then add the boiling milk, stirring thoroughly so that lumps do not form. When thick add the egg yolks, the sugar, the salt and the flavoring, all mixed together. Then remove from the stove, pour it into a pudding dish, buttered and sugared, and bake it till set.

CANTALOUPE EN SURPRISE.—Fill a small bowl with serving muskmelon with ice cream calls for a pint of vanilla ice cream to the meat of every three small melons. Have the melons in dice and dress them with an ounce of sugar (about two tablespoonfuls) and two tablespoonfuls of Curaçao. Put the dressed melon pulp back into the rinds and divide the ice cream among them. Sprinkle the top of the cream with grated coconut and just before serving add to each a tablespoonful of raspberry syrup. The juice from a jar of preserved raspberries is excellent for this purpose.

MAPLE SYRUP COOKIES.—Have ready one cupful of white cane sugar, one cupful of maple syrup, one cupful of sour milk, four cupfuls of flour, two-thirds of a cupful of shortening and one teaspoonful of soda. Dissolve the soda in the sour milk and mix the shortening and sugar. Add the syrup and mix the ingredients together in the usual way. The spoonful of soda should be a full level. Usually in following recipes it is better to use a scant measure of soda. Do not roll out the cookies, but drop

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